WEDDINGS

at

waterfrontpark

2026

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THE PROPERTY

Welcome to Waterfront Park. A scenic venue nestled in the Bow River Valley in NW Calgary. Home to the Calgary Shriners, Waterfront Park is a division of Simply Elegant and a full service venue perfect for a one stop shop wedding experience.

WHY CHOOSE WATERFRONT?

A Hidden Gem

Featuring beautiful indoor rooms and picturesque outdoor spaces, this versatile venue can accommodate events of many sizes and styles. Located on the shore of a private lake, Waterfront Park boasts many idyllic backdrops for your special day. All within city limits.

All-in-One Event Expertise

Let our team of experts handle your big day. Simply Elegant runs events at Waterfront park with over 28 years of experience. With different levels of involvement, you can let us handle the coordination to pull of a truly memorable day.

Experienced and Professional Catering

Simply Elegant started in 1996 by professional chef Robert Vidra. His catering company has grown into Calgary's full-service hospitality firm. Today, our culinary artistry continues with executive chef Erick Nieto and our hard-working catering team. We use fresh, locally grown ingredients and embrace a green philosophy in order to bring you the best.

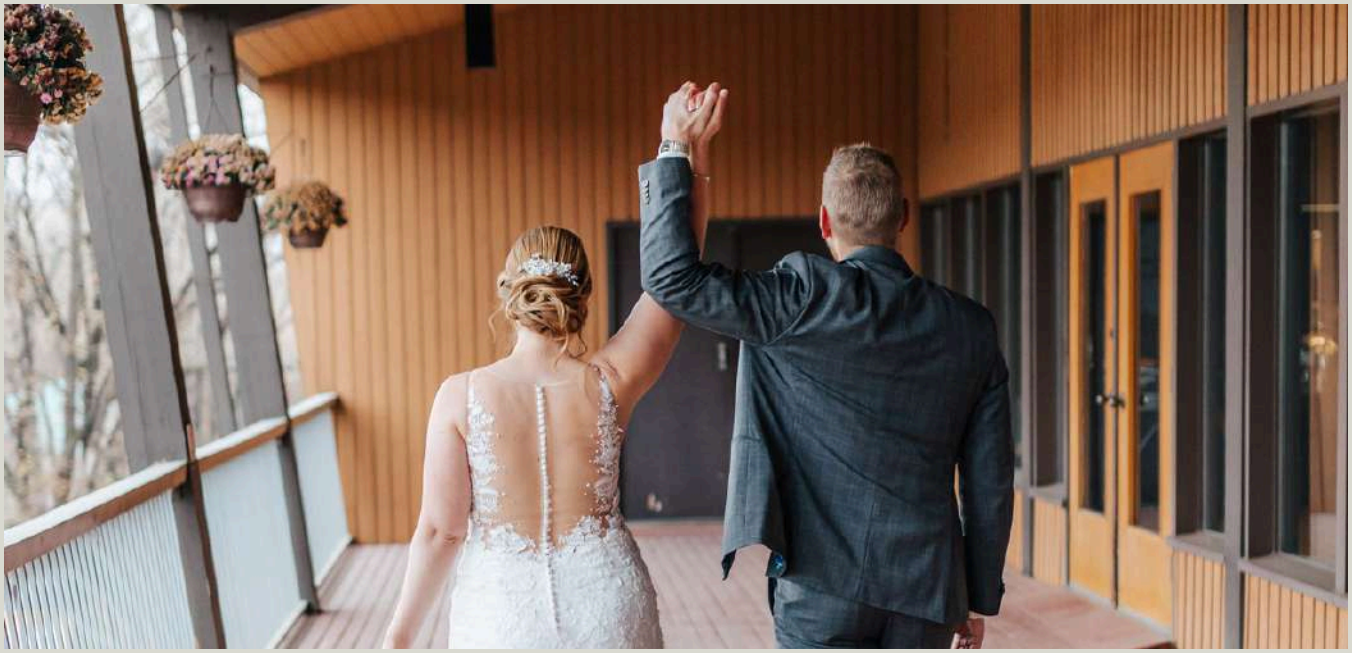
EVENT SPACES

THE PAVILION

Capacity: *175 Seated*

Seldom do you find a tent as spectacular as the Waterfront Pavilion. Dreams are envisioned and here they come to life. Enjoy a scenic view, fantastic food, and personalized decor. Flowers bloom while you relax inside an enchanted magical environment.

This clear span tent comes with flooring, chandeliers and lounge furniture overlooking our beautiful Loch McKinnon. Our experienced team will help you customize your vision.



VALLEYVIEW TERRACE

Capacity: *125 Seated*

In the Valleyview room, guests enjoy an amazing view of Loch McKinnon. A diverse event venue with a spacious terrace as well as a gorgeous 8′ copper fireplace in the attached Fireside Lounge.

The 12-hour rental includes a venue host for up to 8 hours, setup and teardown, cleaning fee and on-site tables and chairs. This room is also wheelchair accessible.

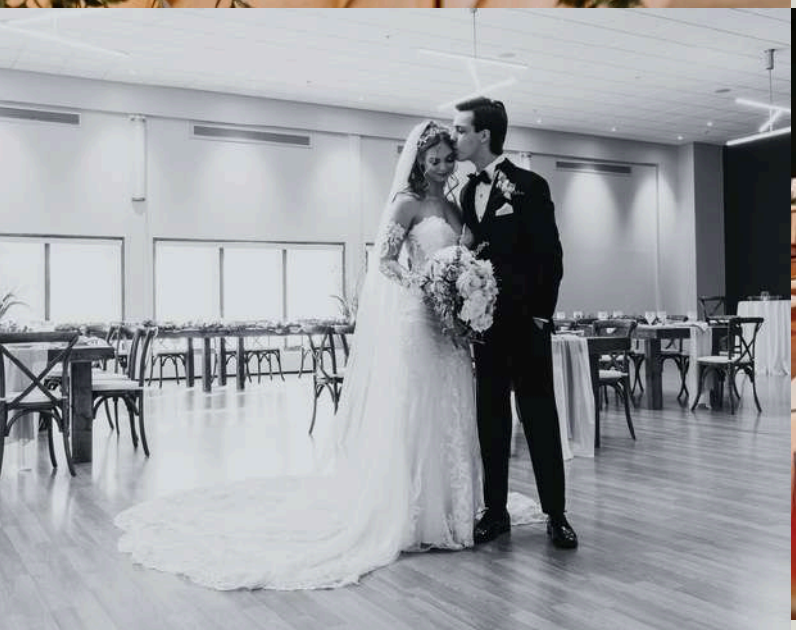
LAKESIDE THEATRE

Capacity: 250 Seated

The most spacious room at Waterfront Park, Lakeside Theatre can host a maximum of 250 people for a sit-down dinner and up to 400 for a cocktail style reception.

Located on our lower level, the walk out patio offers outdoor space as well as gorgeous views of the lake.

Party the night away with all the space for a large dance floor, full modern bar set up, and games or photobooths.



THE BELVEDERE

Capacity: *200 Seated* ***Add-on Fee:*** *$1,500*

The Belvedere & Lawn is our outdoor ceremony space. It can be rented as an add on to your reception venue during the summer months.

2026 Pricing	
Valleyview	$ 4,000
Lakeside	$ 5,000
Pavilion	$ 8,000

See our website for any active promotions

Room Rental

- A deposit of 75% of the venue rental fee is needed to hold a date. This deposit is non-refundable but *IS* transferable to another date/event.
- The Belvedere can be selected as an add-on at an additional cost and on a 2 hour rental basis.
- Guests are welcome to bring in their own decorations however all rentals and professional decorators are to be provided by Simply Elegant.
- No open flamed candles are permitted.
- We do not permit anything to be nailed, tacked, stapled or taped to the walls, floors or ceiling. Command strips can be used.
- Final numbers are required 30 days before your event.

Services

- Waterfront Park is a full service venue. All onsite services are provided through Simply Elegant Hospitality Group
- Simply Elegant will be the sole provider of all beverages.
- Outside vendors such as entertainment, photobooths, etc are subject to a **$350** outside vendor fee.
- Set up of chairs and tables is included in the room rental fee.
- Complimentary parking is available on site.

CATERING MENU

PASSED AND STATIONED APPETIZERS

Hot

	$ / Piece
Gyozas - Chicken or Vegetarian Dumplings, Soy Ginger Glaze	**$2.25**
Spring Rolls - Veggie Spring Rolls, Sweet Chili Sauce	**$2.50**
Beef Wellington - Beef, Mushroom Duxelles, Puff Pastry	**$3.25**
Mini Empanada - Cheese, Chicken or Beef, Salsa, Sour Cream	**$3.45**
Mini Quiche - Spinach, Mushroom, Onion, Bacon & Egg	**$3.65**
Samosa - Curried Vegetables, Pastry Shell, Mango Chutney	**$3.75**
Potato Croquette - Whipped Potato, Cheese or Prosciutto	**$4.25**
Arancini - Creamy Risotto Ball, Grana Padano, Truffle Aioli	**$4.35**

Cold

	$ / Piece
Falafel - Falafel, Hummus, Cucumber Wheel	**$1.95**
Stuffed Mushroom - Spinach, Onion, Garlic & Cream Cheese	**$2.55**
Yukon Baby Potato - Yukon Potato, Green Onion, Bacon, Cheese	**$3.00**
Chevre & Onion Tart - Caramelized Onion, Apricot, Goat Cheese	**$3.25**
Taco Bite - Chicken, Cheese, Bacon, Sour Cream, Crispy Tortilla	**$3.25**
Gravlax - Cream Cheese, Smoked Salmon, Capers, Flour Tortilla	**$3.55**
Sesame Crusted Tuna - Tuna Sashimi, Sesame Wasabi Mayo	**$4.25**
Wrapped Asparagus - Grilled Asparagus, Smoked Capicola	**$4.75**
Sushi - Assorted Fresh Sushi, Priced at 2pc Per Person	**$7.25**
Smoked Duck Rillette - Bacon Jam, Crostini, Micro Greens	**$10.85**

Prices and items subject to change based on availability.
For full menus, please visit https://simplyelegantcorp.com/catering/

PASSED AND STATIONED APPETIZERS

Skewers

$ / Piece

Hot

Beef Skewer - Chimichurri	**$4.50**
Chicken Skewer - Citrus Marinated	**$4.50**
Lamb Skewer - Tzatziki Drizzle	**$4.25**
Vegetable Skewer - Chimichurri	**$4.75**

Cold

Caprese Skewer - With Pesto	**$4.75**
Mediterranean - Greek Dressing	**$3.50**
Shrimp Skewer - Garlic & Lemon Pepper	**$5.50**

Sliders

$ / Piece

Beef - Cheddar, Horseradish Mayo, Caramelized Onion & Arugula	**$7.55**
Bison - Sundried Tomato Mayo, Onion Jam, & Arugula	**$9.55**
Chicken - Jalapeño Havarti, Sundried Tomato & Arugula	**$8.55**
Lamb - Mint Chutney, Chevre & Arugula	**$9.50**
Pork - Creamy Coleslaw Salad	**$7.35**
Turkey - Cranberry Mayo, Swiss Cheese & Arugula	**$6.50**
Vegetarian - Bean Patty, Cucumber Dill Dressing, Carrot & Arugula	**$7.55**

Prices and items subject to change based on availability.

PASSED AND STATIONED APPETIZERS

Our Favourite Platters

$ / Portion

Artichoke Dip **$3.65**
Cream cheese artichoke, garlic & onion with toasted pita bread.

Hummus with Pita **$3.25**
Mediterranean blend of chickpeas, olive oil, lemon juice & tahini with toasted pita triangles.

Bruschetta **$5.75**
Vine ripened tomato, garlic-onion, fresh basil oil & balsamic reduction with toasted baguette

Charcuterie **$9.85**
Hot Calabrese salami, Genoa salami, prosciutto, bratwurst sausage, honey garlic pepperoni, house made mustard with fresh & toasted baguette.

Prices and items subject to change based on availability.

STARTERS

Soups

	$ / Plate
Smoked Tomato Soup	**$6.00**
Split Pea & Chorizo	**$8.50**
Wild Mushroom Soup	**$10.00**
Roasted Corn Chowder	**$10.00**
Seafood Chowder	**$10.00**

Salads

$ / Plate

Fresh Garden Salad **$6.00**
Seasonal lettuce mix, carrot, cucumber, cherry tomato, red cabbage & radish with a choice of dressing or house vinaigrette.

Caesar Salad **$6.25**
Hand torn Romaine, Parmesan cheese, torn crouton & Caesar dressing.

Beet & Goat Cheese **$9.25**
Mix of garden greens, red beets, goat cheese & red onion with citrus vinaigrette.

Caprese Salad **$10.95**
Spinach leaf, tomato, fresh basil, mini bocconcini & balsamic vinaigrette.

Prices and items subject to change based on availability.
Please see *simplyelegantcorp.com/catering/* for even more options

SIDES

Vegetable Sides

$ / Plate

Green Beans & Carrots - in balsamic glaze	**$3.75**
Roasted Beets - in a herbed oil	**$3.75**
Chef's Seasonal Vegetable Medley a mix of fresh seasonal vegetables. Items based on seasonal availability.	**$6.25**
Roasted Cauliflower - with fennel & garlic oil	**$7.00**
Steamed Broccolini - with citrus oil	**$9.00**

Prices and items subject to change based on availability. Please see *simplyelegantcorp.com/catering/* for even more options

SIDES

Starches

	$ / Plate
Roasted Yukon Gold Potatoes	**$1.95**
Mashed Potato - with roasted garlic	**$5.65**
Mashed Potato - with leek & smoked cheddar	**$5.75**
Steamed Basmati Rice	**$2.65**
Wild Rice Pilaf - a blend of long grain and wild rice	**$4.00**
Spinach Cannelloni - with tomato sauce & Asiago cheese	**$7.50**

Prices and items subject to change based on availability.
Please see *simplyelegantcorp.com/catering/* for even more options

DINNER

Mains

$ / Plate

Boneless Chicken Thigh **$11.50**
with Au Jus, lemon grass, thyme, mushroom, or lemon caper sauce

Pork Tenderloin **$12.75**
with Au Jus, honey garlic or maple balsamic glaze

Grilled Chicken Breast **$14.35**
with Au Jus, lemon grass, Marsala wine, thyme, mushroom, or lemon caper sauce

Baked Snapper **$15.00**
with Mojo de Ajo

AAA Alberta Beef Braised Short Ribs **$20.00**
with Au Jus & caramelized onion

Pan Seared Salmon **$24.50**
with lemon butter sauce

Prime Rib **$25.00**
with Au Jus, wild mushroom sauce, or caramelized onion

Rack of Lamb **$29.60**
with red wine sauce, mint or black pepper sauce

AAA Alberta Beef Tenderloin **$35.00**
with Au Jus, wild mushroom sauce, or Béarnaise sauce

AAA Alberta Beef Ribeye **$38.55**
with Au Jus or Chimichurri

Prices and items subject to change based on availability.
Please see *simplyelegantcorp.com/catering/* for even more options

DINNER

Vegetarian + Vegan Entrée

$ / Plate

Portobello Mushroom **$10.75**
with roasted vegetables & tomato sauce

Roasted Cauliflower Steak **$13.35**
with hummus, cherry tomato & Chimichurri

Stuffed Bell Pepper **$14.25**
with rice blend, pinto bean & smoked tomato puree

Prices and items subject to change based on availability.
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DESSERT

Plated

$ / Plate

Flourless Chocolate Ganache Torte — **$10.75**
Raspberry coulis & fresh berries

Sticky Toffee Pudding — **$14.25**

Baked New York Cheesecake — **$14.25**
Individual baked creamy cheesecake on graham cracker crust

German Chocolate Cake — **$14.25**

Strawberry Mousse Cake — **$14.15**

Buffet

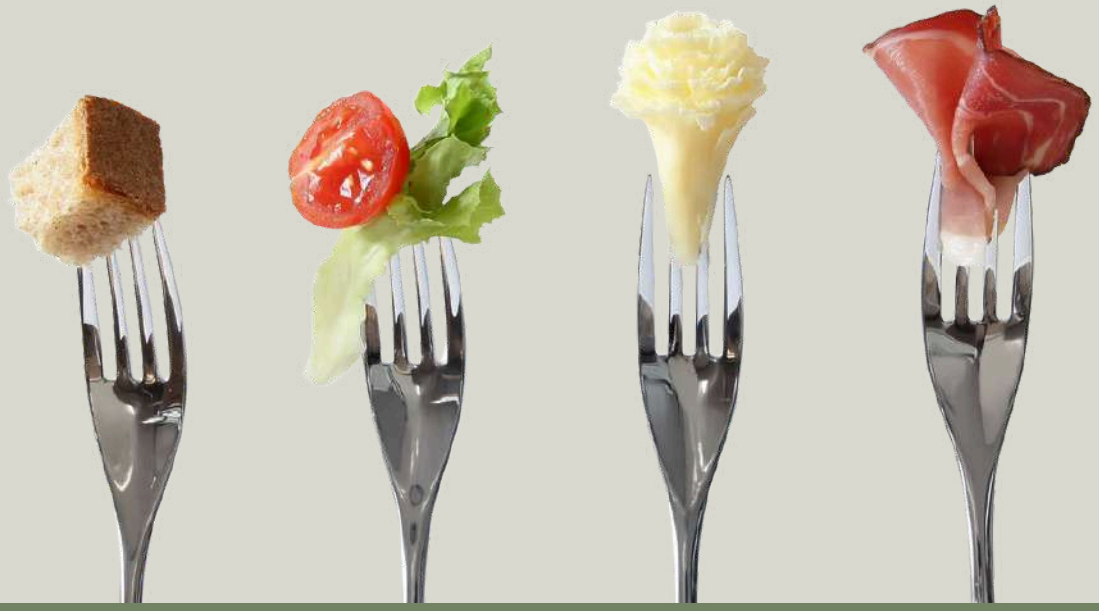
$ / person

Finger Desserts — **$4.85**
A sweet array of scrumptious cakes, brownies & irresistible squares (2pc)

European Pastries — **$7.75**
Delicate cream puffs, tartlets, bite-sized dainty cakes (2pc)

Dessert Buffet — **$9.50**
Assorted finger desserts, mousse, pies, tarts & cheesecake (2pc)

FINE PRINT



Many menu items can be customized to be vegetarian/vegan, please ask for details.

Rentals, labour & GST are additional

Although we endeavor to accommodate guests with food restrictions and/or allergies and make all efforts to avoid cross contamination we do not have a fully designated allergen free workplace and so cannot 100% guarantee the absence of airborne cross contamination.